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CURRENT SERIES
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... "THE AGRICULTURAL FRONT" ...

(For Immediate Broadcast)

Cop 5

April, 1945

It's April on the Agricultural Front...time for Spring ploughing... time to prepare the ground for your crops. And today, it's time for some up-to-date news on the War Food Administration's Apple Purchase Program...the poultry situation...and finally, an official statement on the food situation by War Food Administrator Marvin Jones.

First of all, I'd like to tell you how the apple purchase program is set up. As many of you know, the program is limited to the amount of apples which can be distributed through such available outlets as School Lunch Programs, hospitals, and other institutional users.

The regulations governing the sale of the apples are these: The prominent varieties eligible for purchase are Red and Yellow Delicious, Rome Beauty, Rhode Island Greening, Cortland, Baldwin, McIntosh and Northern Spy. Others covered by the program are York Imperial, Black Twig, Jonathan, Stayman Winesap and Stark.

All of the apples must be U.S. No. 1 Grade...that is 2 inches to $2\frac{1}{2}$ inches...or Combination U.S., No. 1 and U.S. Utility, or better... and this means that the fruit must measure $2\frac{1}{2}$ inches at a minimum. The apples must be generally firm ripe, and fairly tight pack...not over 10 per cent slight scald...and averaging 2 per cent decay... with not over 4 per cent decay in package.

McIntosh apples only must be firm to ripe, with only a few firm ripe. The man selling the apples must pay all of the inspection costs and furnish the War Food Administration with official inspection certificates issued by the Federal-State Inspection service.

Inspection must be performed within 48 hours prior to the time the apples are presented for delivery to the Commodity Credit Corporation... and at the seller's expense, as I said before.

It's important, too, to remember that all apples must be packed in new, bushel baskets...or in baskets which are clean, sound, and serviceable, and have covers. Or they must be packed in standard apple boxes or crates with three slats or solid covers. As to fiber boxes...only new ones will be accepted.

It should also be kept in mind that the seller must take care of all charges accruing on the consignment...such as detention, demurrage or protection service charges...up to the time the apples are accepted.

And now for the all-important question of what prices are being offered for the apples.

For U.S. No. 1 Grade, the Commodity Credit Corporation is offering \$1.50 per bushel. And for the Combination Grade, the price is \$1.75 per bushel. The Commodity Credit Corporation is doing everythink possible to make prompt payment for the apples purchased. Venders of the apples can help in this respect by being present at the scene of the loading so that they can present invoices at that time. This will help avoid the necessary delay which occurs when the invoices are received by mail.

I'd like to remind all you producers who have apples which meet the Commodity Credit Corporation's requirements, that you can obtain full information about offering them at your District Office.

And now, here's some news about the poultry situation which should interest a great many of you.

Right now, live poultry and poultry meat is in very limited supply in market centers nearly everywhere. This fact actually isn't news to many of you. The principal reason for the short supplies is of course, that the Government is continuing to take all of the birds from such heavy producing areas as the Del-Mar-Va District of Delaware, Maryland and Virginia.

The Government is asking farmers everywhere to produce more chicken for meat in 1945...especially from chicks hatched in the Spring instead of the early Summer...so that the needed increase in chicken for meat will occur as soon as possible. This appeal is directed particularly to farmers...because commercial poultry producers are already working to their capacity. So it is with farmers that the responsibility rests for supplying more chicken for meat.

Also a part of this program is the amendment of Food Order 125 on poultry. This order, which operates nationally, required all authorized poultry eviscerators to set aside 100 per cent of the quantity of chickens and turkeys they processed, to be canned or otherwise processed for the Government's purchase.

These figures indicate that the average age of the men in the sample is 32 years and that approximately 50 percent of the men are between 25 and 35 years of age. The mean age of the women in the sample is 29 years and that approximately 50 percent of the women are between 25 and 35 years of age.

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There is little difference in the age of the men in the sample and the mean. Most (approximately 50 percent) of the men in the sample are between 25 and 35 years of age. The mean age of the women in the sample is 29 years and that approximately 50 percent of the women are between 25 and 35 years of age.

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The changes in that order, effective on March 18th, state that it no longer applies to eviscerators...chiefly retail butchers...who process a total of 3,000 pounds or less of chickens and turkeys each calendar week, Eviscerators who process more than 3,000...but less than 10 thousand pounds each calendar week are now required to present quotas based on their weekly production in 1944. In this way, they are relieved from set-aside restrictions, as long as they don't exceed those quotas. This measure will make a small additional supply of poultry meat available to civilians.

Now,..as to the men who process more than 10 thousand pounds of chickens and turkeys a week...They are now allowed to withhold 10 thousand pounds of any week's production...exclusive of the quantity set-aside for the Government...for disposal without restriction into civilian trade channels...But they may not preserve the poultry by any other method than refrigeration.

These measures are evidence that the Commodity Credit Corporation in the face of the tremendous needs of the Armed Forces is making an effort to increase the civilian supply. Of course, the fundamental... and most important part of the program is the Government's request that farmers increase their production of chickens for meat, beginning now...and using chicks hatched in the Spring.

Now, here's a little forecast on the egg situation. Right now, egg production is down about 10 percent from our peak in 1944...with a good solid consumer demand...and the government purchasing heavily for overseas needs.

This doesn't necessarily mean that there's any danger of a civilian shortage later on. American farms are expected to produce enough eggs to give civilians an average of about a dozen more...per person... than they had last year.

This is the production level as which the government is requesting producers to keep up their laying flocks. We hope that the present necessity for heavy culling to supplement the meat supply will be eliminated by the increased chicken for meat resulting from the use of Spring Chickens to meet the civilian demand. All in all...the live poultry, poultry meat and egg situations are looking up. Prospects indicate that the home front will have eggs enough, and that a real effort is being made to increase the poultry meat supply.

The poultry situation is just one phase of the tremendous problem of keeping our huge nation well-fed and healthy. War Food Administrator Jones, in a recent statement, had some important and interesting things to say about our food supply. Judge Jones first paid tribute to the nation's farmers... He reviewed the food production record, and said that our production during the war years has been more than a third above our pre-war rate. For each of the war years, farmers have actually broken the previous all-time record set the year before. The demand in those same three or four years has been enormous, both at home and abroad. Our army has increased tremendously in numbers... and with it, the military demands for food. As long as our army continues to grow...the demand for food will grow too. On the home

front, we have eaten more food than ever before in our histroy. Then there are the needs of our fighting allies to consider...The lend-lease food which goes to the Russian army, for example, has helped Russia to win her brilliant victories on the Eastern Front...victories which have placed her at the very gate of Berlin, and saved the lives of millions of our own fighting men. And, in addition we are feeding prisoners of war, whose number increases with every success in battle and we will be called upon to contribute our share to the feeding of the starving people in the liberated countries.

Judge Jones said that the third factor in our food supply is distribution. Just as our greatest efforts toward high production should be kept up... and just as our demands should be weighed with the greatest care...just so will the problem of distribution be important as long as this war lasts.

In the face of these factors, our food supply is still more than adequate to keep us well-fed. Although there may be shortages of such foods as meat, fats, oils and sugar, there will be sufficient for good nutrition, with available supplies of other foods. We will have plenty of fresh vegetables...especially if victory gardeners keep up their good work. We can look forward to a plentiful egg supply...and to all the cereal products we want, during the next few months...and we are going into the peak season for milk supplies.

Of course, there will be seasonal food problems...and people will find it necessary to substitute foods in plentiful supply for those which are not as abundant. But, said Judge Jones..."We can best serve the war effort only if every one in the nation assumes his responsibility and shares and plays fair with the total food supply. We cannot afford to relax at the critical period of the war."

And here's a question for you before I close. Can you grow red ration points on trees? Your answer, of course, will be an emphatic NO. But you can grow valuable red points at home...and you needn't plant or plough. All you need is one pound of used kitchen fats...and you earn two red points...as well as four pennies. But more than that... it's important to remember that our nation needs more salvaged fat than ever before...for war industry...and to help produce dozens of civilian items we need in wartime.

In cities, towns and rural areas, all over the United States, people are working together to supply these used fats for industry. In large city restaurants and hotels, the kitchen staff render meat and poultry fats, and use them for cooking...then, when they're no longer useable they send them off to be processed and used for industrial purposes. The Army and the Navy follow the same procedure. Butchers and renderers are cooperating 100 per cent in seeing that the fat is collected and processed. When you salvage used kitchen fats, you're working will all of these other Americans. Remember, used kitchen fats are vitally needed. So save every drop...render all scraps...and turn your share... a big share...in for salvage.

